



6 Course Chefs Tasting Menu

Pan Seared Scallop

On a basil pillow with Sichuan mousse

Match: Cloudy Bay Pelorus Sparkling Wine

Sautéed Tiger Prawns

Cauliflower puree & preserved lemon

Match: Nautilus Estate Sauvignon Blanc

Citrus Smoked Tuna

Ruby grapefruit, chard leaves & white anchovy dressing

Match: Leeuwin Estate Art Series Riesling

Roasted Duck Breast

Banana relish, green papaya kimchi, jasmine essence & herb salad

Match: Mr Riggs Tempranillo

Char Grilled Eye Fillet

Potato galette, bacon eschallots jam, baby spinach & mountain pepper jus

Match: Leeuwin Estate Siblings Shiraz

Chocolate & Hazelnut Brownie

White chocolate mousse, fresh passion-fruit & praline

Match: Plantaganet 'off the rack' Chenin Blanc

**Menu offered on a nightly basis, no need to pre-order
\$105 per person food only, 6 matching wines \$50 per person
Orders will need to be placed prior to 9pm.**